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Bringing the recipes from the  
Mid Century to life again!  
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### **TEXAS BARBECUE CHICKEN**

- 1 Fryer Chicken
- 3/4 Cup Flour
- 1 Tablespoon Salt
- 1 Teaspoon Paprika
- 3 Tablespoons Butter

### **SAUCE**

- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1 Teaspoon Paprika
- 1 Tablespoon Sugar
- 1 Clove Garlic, Minced
- 1/2 Cup Chopped Onion
- 1/2 Cup Water
- 1 Cup Ketchup
- 1/4 Cup Lemon Juice
- 2 Tablespoons Butter

### **DIRECTIONS**

1. Combine all sauce ingredients, except lemon juice and butter, in a saucepan.
2. Heat to boiling, lower heat and simmer uncovered for 20 minutes.
3. Remove from heat and lemon juice and butter.
4. Mix well.
5. Cut chicken into pieces.
6. Add to a paper bag with flour and seasonings.
7. Shake well to coat chicken.
8. Melt butter in a heavy skillet.
9. Add chicken and fry until golden brown.
10. Add sauce.
11. Cook slowly for 40 to 45 minutes.
12. Turn frequently.